

IN THE SPECIFICATION

Cancel the original Abstract, and replace it with the new Abstract shown below:

ABSTRACT

(New) An electric grill comprised of a primary cooking unit that includes a ribbed grilling surface adjacent to a planar cooking surface with a containment wall around the unit and an adjustable food divider that is used to keep unwanted liquids such as fat and water separate from other foods. One side of the ribbed grilling surface is elevated above the planar cooking surface and includes channels between the ribs that direct grilling liquids into a flat reservoir area. The ribs slope downwardly into the flat reservoir area. The detachable and slideable food divider has a lower portion that may be formed in a “U” or “V” shape. The food divider is used to isolate selected areas of the primary cooking unit and thereby restrict the mixing of foods and grilling liquids.

~~(Original) An electric grill comprising a primary cooking unit that is defined as a ribbed grilling surface adjoined by a planar cooking surface with four shallow walls around the unit and an adjustable food divider used to separate food from liquids, when positioned on the primary unit. The ribbed surface is for grilling foods and the flat surface is suitable for cooking foods. The ribbed surface has channels between the ribs that carry away liquids and grease while cooking. A reservoir at the end of the ribbed surface collects the run-off. The parallel ribs slope downwardly to the reservoir area. Placement of the food divider within the primary unit, will yield two or three cooking compartments. Liquids from food, are contained in different areas on the primary unit, when the food divider is in use. A thermostat with an on-off control is used to~~

~~select any desired temperature for cooking. The primary cooking unit sits on a platform base structure that is not attached or encumbered to the primary unit. The electric grill uses the food divider to separate food to prevent the loss of flavor and also to restrict the mixing of unwanted liquids as excess water and grease, generated while cooking.~~